



IMV-4E

ImVection Oven

IMV-4E



Optional base & casters.
Unit will bolt directly to base without legs

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- 21.25" Stand w/Locking Casters (2 Locking)
- Open Kitchen
- Reversible Door (Left Hand Open)
- Extra Core Probe

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- (4) Wire Racks (1" High)
- Connect Ware Module - Wifi Ethernet Options

Project _____

Item No. _____

Quantity _____

Each chamber will accept 13" x 18" standard half-size baking pans in front-to-back-position, 16" round pizza pans, or full size 12 x 20 hotel pan. All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Aluminized rear panel
- Control panel front and top are powder coated
- Two independent doors hinged inner glass removable for easy cleaning

INTERIOR CONSTRUCTION

- Two Jet plate assemblies per chamber (top/bottom) removable for cleaning
- 4 chambers with individual heat controls
- Long lasting Xenon light in each chamber - recessed
- 304 Stainless steel chamber interior
- Hidden temperature thermocouple per chamber

OPERATION

- Temperature range of 200°F - 525°F
- (2) Distinct cook modes: Impingement / Convection
- Able to maintain 175°F temperature differential between the chambers
- USB connection for recipe upload or download
- Lights indicate selected chamber for cook and signal completed cook
- Variable temperature and air speed per chamber
- Cook mode automatically assigned according to selected temperature
- (8) Available cook stages per recipe

STANDARD FEATURES

- Ventless via use of catalyst per chamber
- 7" Capacitive Touchscreen in landscape format
- Top mounted controls for servicibility
- USB port
- Meat probe cooking function – single chamber, selectable
- Chamber dimensions: 5.4" Height (no rack), 4.4" Height (w/ rack), 16.75" Wide, 21.75" Depth
- Adaptive power management optimizes cooking efficiency and power use
- Dual independent heating elements for accurate temperature control per chamber
- Pendulum door latch for positive engagement
- 4 variable speed blowers
- Adjustable feet
- Intelligent Power Distribution System
- Low emissivity coating on inner doors for energy efficiency

* For all international markets, contact your local distributor.

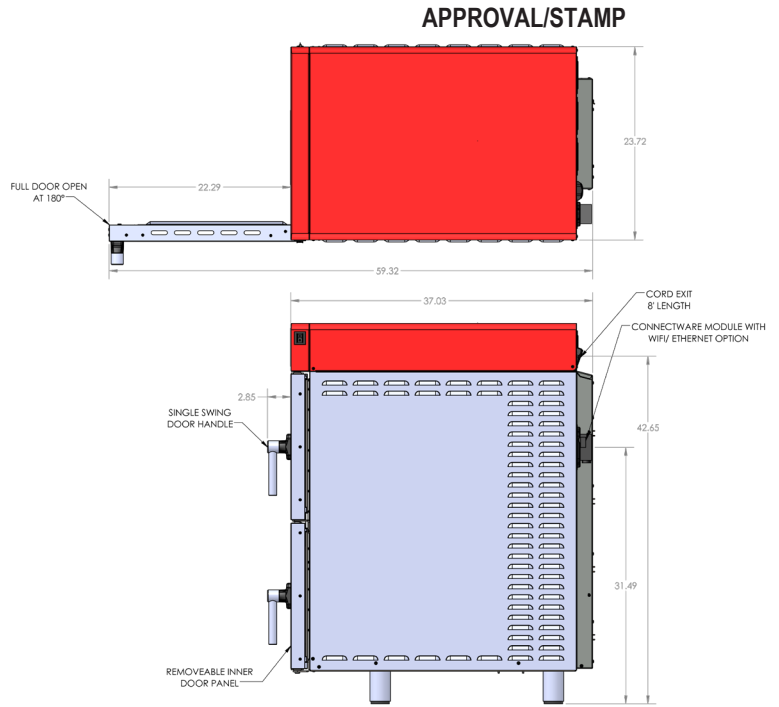
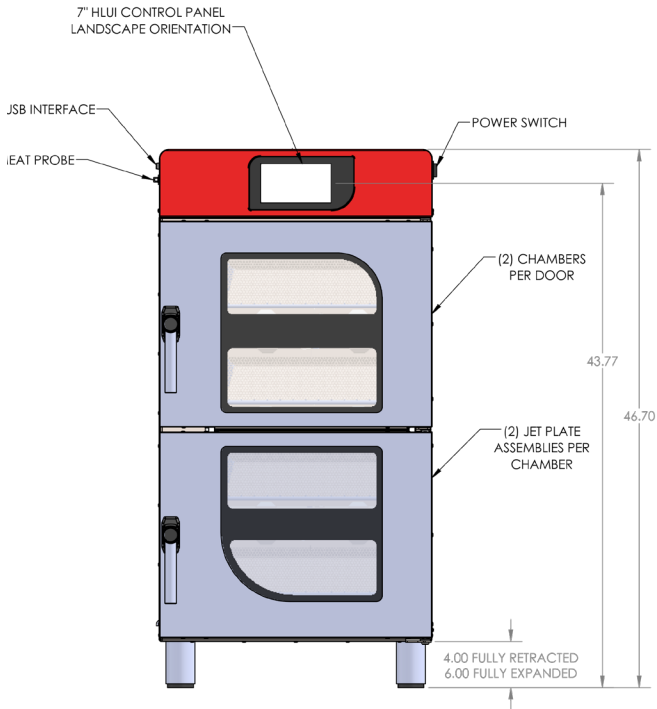
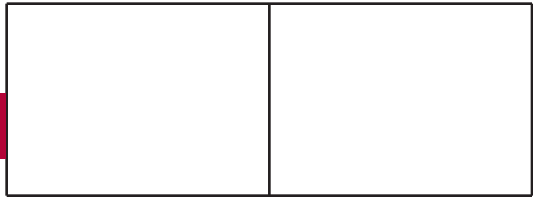
NOTE: The company reserves the right to make substitutions of components without prior notice

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IMV-4E



SHORT FORM SPECIFICATIONS Provide Blodgett full-size ImVection oven model IMV-4E, four chambers with fully welded angle iron frame. Each chamber shall have fully welded 304 stainless steel liner. Liner to be covered top and bottom. Unit shall accept half-size sheet pans in each chamber. Two independent hinged doors shall have removeable inner glass for easy cleaning. Unit shall be heated by eight tubular heaters. The heaters consist of four pairs operating in tandem. Each pair independently supplies heat to a single chamber. Each chamber has an independent air distribution system via a dual inlet, dual outlet blower wheel powered by a variable speed 1/2hp motor with thermal overload protection. Each chamber shall be fitted with bright Xenon LED lamps, and two Jet Plate racks. Unit shall have programmable control capable of storing 100 recipes. The unit will provide two distinct cook modes, Impingement and Convection and will be automatically assigned according to selected temperature. The unit is able to maintain up to a 175° temperature differential between chambers with a temperature range of 200°F - 525°F. Breaker shut off switch on side panel for easy service. 1 year parts and 1 year labor warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space	42.75" H x 23.75" W x 37.0" D
With Legs	46.75" H w/ STANDARD 4" LEG
Interior	5.4" H x 16.75" W (4.4" H w/rack)

PRODUCT CLEARANCE

From combustible and non-combustible construction

- Oven sides** Blodgett recommends 4" clearance from any heat source on the oven control side, an optional heat shield should be considered
- Oven back** Blodgett recommends a 2" clearance to oven
- Oven Top** Blodgett recommends 18" for servicing

VENTLESS/CATALYST

- UL (KNLZ) listed for ventless operation
- Pending EPA test method 202, emissions of grease laden vapors. Half Size Convection: 1,480 Watts

SHIPPING INFORMATION

Approx. Weight

Single x

Crate Size

x

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	3	17.5	50
240	60	3	17.5	50

This oven uses a variable frequency drive, which can produce high frequency electrical noise. Some units must be hard wired to avoid false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

CORD & PLUG

1 NEMA 15-50

MINIMUM ENTRY CLEARANCE

Uncrated	x
Crated	57.75"H x 26.50"W x 44.50"D